



## **TONIGHT'S DESSERTS**

Chocolate Flourless Torte with Kahlua,  
cinnamon, espresso ganache & Dulce de  
Leche gelato

Blueberry crème brulee infused with wild  
Maine blueberries

Three citrus tart with lemon, lime, orange  
& marscapone cream cheese topped with  
sweet whipped cream

"Pain Perdu" our twist with blood orange  
olive oil pound cake soaked in a sweet  
milk, topped with Tahitian vanilla gelato

Blackberry Cabernet Sorbet

Blackberry and plum cobbler topped with  
Tahitian vanilla gelato  
\$7

## **PORTS**

Graham's "Six Grapes" Reserve Port  
\$8

Quinta Do Crasto Late Bottled Vintage Porto  
\$9

Ferreira Tawny Port  
\$7

## **DESSERT WINE**

Moscato di Asti, La Caliera Italy '07  
Half-bottle  
\$25

Banyuls Late Harvest Grenache, France 2006  
\$8

## **COFFEES AND TEAS**

French Roast Blend  
Carpe Diem Coffee Roasters  
North Berwick, Maine  
\$2

Espresso  
\$3

Cappuccino & Cafe Latte  
\$4

Mighty Leaf Teas  
\$2.50